

Title (en)
A PROCESS FOR PRODUCING CHEESE

Publication
EP 0150727 B1 19871125 (EN)

Application
EP 85100182 A 19850110

Priority
DK 18884 A 19840116

Abstract (en)
[origin: EP0150727A2] In a process for producing cheese from milk, an inactive milk-clotting enzyme and optionally chymosin or another suitable proteolytic enzyme is added to the milk, optionally simultaneously with or after adding a starter culture, to form a curd, at least part of the inactive enzyme is activated, and the resulting curd is converted to the ripened cheese. The milk employed is preferably concentrated milk, and the inactive milk-clotting enzyme is preferably prochymosin.

IPC 1-7
A23C 19/04; **A23C 19/032**

IPC 8 full level
A23C 19/028 (2006.01); **A23C 19/032** (2006.01); **A23C 19/04** (2006.01)

IPC 8 main group level
A23C (2006.01)

CPC (source: EP)
A23C 19/0285 (2013.01); **A23C 19/0326** (2013.01); **A23C 19/04** (2013.01)

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EP 0150727 A2 19850807; **EP 0150727 A3 19850828**; **EP 0150727 B1 19871125**; AT E31006 T1 19871215; AU 3783885 A 19850730; DE 150727 T1 19851219; DE 3561042 D1 19880107; DK 18884 D0 19840116; DK 420285 A 19850916; DK 420285 D0 19850916; ES 539241 A0 19851201; ES 8602362 A1 19851201; FI 853542 A0 19850916; FI 853542 L 19850916; JP S61501955 A 19860911; WO 8502980 A1 19850718

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